

Garlic Pepper Prawns Recipe

Ingredients:

- Prawns – 400 gms, shelled, deveined
- Chinese Five Spice Powder – 1/8 tsp
- Sugar – 1/2 tblsp
- Black Pepper Powder – 1/2 tblsp
- Garlic – 3 cloves, minced
- Butter – 1 tblsp
- Juice of 1/2 Lemon
- Salt as per taste

Method:

- Heat butter in a pan over medium flame.
- Saute the garlic for 30 seconds.
- Add the prawns and cook for 45 to 60 seconds.
- Add the pepper powder, five spice powder, sugar and salt.
- Mix well.
- Cook till the prawns turn slight orange and start to curl up.
- Switch off the flame and add lemon juice.
- Stir to mix well and transfer to a plate.
- Serve hot.

